Ceramic Built-in Induction Hob

INSTALLATION AND USER INSTRUCTIONS

CTI60

belling®

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This appliance conforms to the following EEC Directives:
Low Voltage Equipment
73/23/EEC
93/68/EEC
Electromagnetic Compatibility
89/336/EEC
92/31/EEC
93/68/EEC

CE

Introduction

Thank you for purchasing a new Belling Induction built-in hob. By using state of the art technology and modern styling it will make cooking a pleasure and enhance your kitchen.

Even if you have used an electric hob before, you may find this hob operates in a different way, therefore, it is important that you read these instructions thoroughly before starting to cook, paying particular attention to the installation and safety instructions.

Getting Help

If you have any problems with installing, operating, or cooking with your Belling hob, please check through these instructions thoroughly to make sure that you have not missed anything.

If you still need help, then please contact (including a daytime telephone number if possible):

Belling Customer Care Centre
Stoney Lane,
Prescot,
Merseyside.
L35 2XW

Tel: 0870 444 9939

Please quote the appliance model and serial number with all enquiries. This can be found on the rating plate on the underside of the appliance.

WARNING! For your own safety, make sure that these instructions on installation, use and maintenance are followed.

We advise you to keep these instructions in a safe place for future reference. If you sell or transfer ownership of this product, please pass on these instructions to the new owner.

Unpacking

Examine your hob for any damage, particularly the hob glass. Make sure there are no chips or cracks.

If there is any damage to the hob or there is anything missing, please contact your supplier for advice. If the hob glass is cracked the appliance must not be connected to the supply, and no part of it may be used.

If you are fitted with a pacemaker or active implant

The operation of this appliance is in accordance with all current standards on electromagnetic interference..

Your induction hob therefore complies with the statutory requirements (Directive 89/336/EEC). It is designed so as to not interfere with the operation of other electrical equipment as long as these comply with the same regulations.

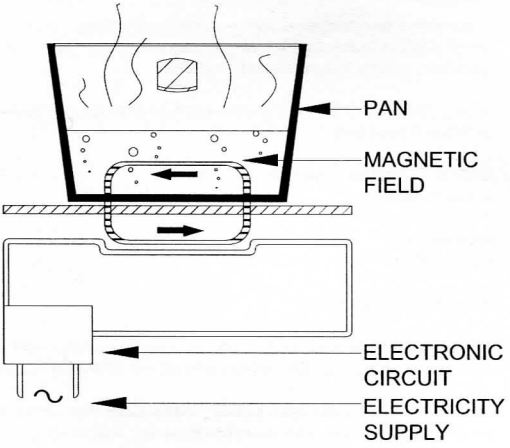
Belling Appliances Ltd. can only guarantee the conformity of our own product. We recommend the user consults their pacemaker manufacturer or doctor concerning its conformity or any possible incompatibility.

Note: the pictures shown in the figures in this handbook are purely indicative.

Introduction

How Induction works

Induction generators consist of tightly wound copper coils beneath each cooking zone. When the electronic controls pass an alternating current through the coils, a magnetic field is created. If a suitable pan (see page 10, Choosing your cookware) is placed within this field, a current is induced within the pan itself, generating heat due to the electrical resistance of the pan material.



As the heat is generated within the cookware itself, the cooking surface does not get as hot as on a conventional ceramic hob. This means that spills are less likely to burn on to the hob glass.

Induction offers many benefits to the user,

- **Speed** – Up to 50% faster than a ceramic element or gas burner of equivalent wattage.
- **Economy** – Up to 15% lower energy consumption than a ceramic element and up to 40% lower energy consumption than a gas burner, of equivalent wattages.
- **Precision** – Less heat stored within the hob, so response is faster. Much lower heating temperatures are also possible
- **Safety** – Heat can only be generated when a pan is in place.

Additional features

- **Temperature supervision** – Each heating zone is equipped with a sensor which detects the temperature of the bottom of the pan. This reduces the risk of damage to cookware in the event of boiling dry
- **Metallic object safety** – The electronic controls will only activate if they detect a large amount of magnetic material in the proximity of the generator. This means that small metallic items such as rings, watches or cutlery will not activate the heating zone.

Installing your Induction hob

Locating the hob

The hob can be fitted into any 600mm (24") deep work top with a thickness of between 30 and 40mm ($1^{1}/_{4}$ to $1^{5}/_{8}$"). The surface around the hob must be of a heat resistant material. The hob protrudes 60mm below the upper surface of the worktop, so care must be taken to ensure sufficient depth prior to installation. The work top and its support must be strong enough to carry the weight of the hob plus full cooking pans.

The hob is a class X appliance, as such adjacent walls which project above hob level must not be nearer to the hob than 150mm and should be protected by heat resistant material. Any overhanging surface or cooker hood should not be nearer than 650mm.

We do not recommend positioning the hob below wall cupboards as heat and steam from cooking may cause damage to the cupboard and its contents.

General Information

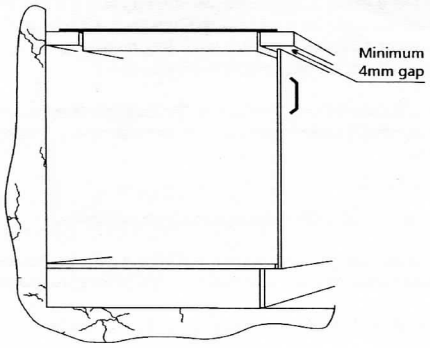
Please refer to the following points when installing

- We recommend that your hob is connected by a competent electrician. The installation must comply with current I.E.E Wiring Regulations.
- The hob should not be fitted above a washing machine, a fridge or a freezer.
- The electronic controls in your induction hob are air cooled, which exhausts warm air through the grills along the front edge of the hob undertray. Care should be taken to make sure that the exhaust grills are unobstructed.
- The rear wall and surfaces adjacent to or surrounding the appliance must be heat resistant. We recommend fitting ceramic tiles to protect the surrounding surfaces.

Installing your Induction hob

Installing the hob over a kitchen unit

Refer to the diagram below when installing your induction hob over a cupboard with a drawer or door. If necessary, the front crosspiece of the unit may require removal, ensuring that the sides of the unit remain adequately supported. A minimum gap of 4mm between the cupboard / drawer front and the underside of the worktop must be maintained.

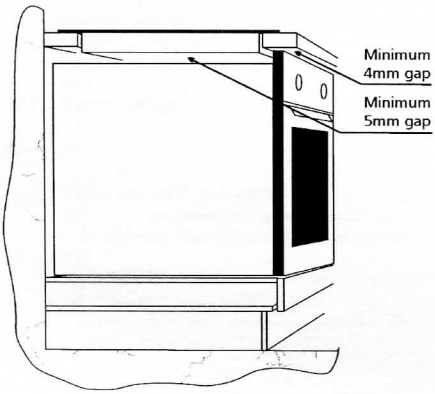


Suitable protection to prevent obstruction of the air inlet below the hob must be provided.

Installing the hob above an oven

Refer to the diagram below when installing your induction hob over a Belling oven. If necessary, the front crosspiece of the unit may require removal or modification i.e. chamfering, ensuring that the sides of the unit remain adequately supported.

In order to guarantee sufficient airflow into the hob unit, a minimum clearance of 5mm between the top of the oven chassis and underside of the hob chassis must be maintained.

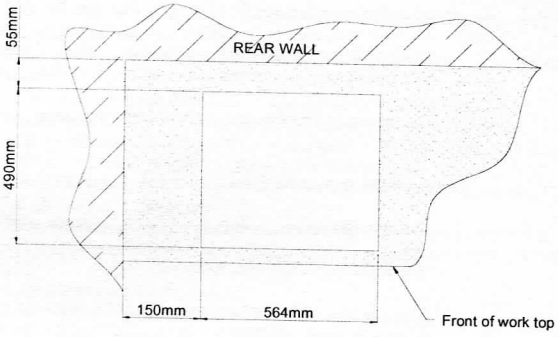


For installation above an oven from another manufacturer, refer to the manufacturers instruction for clearances above the oven.

Installing your Induction hob

Before cutting the work top, make sure that there is enough space underneath to accept the hob, and that there are no supports or projections which might interfere with fitting the hob.

Cut the aperture in the work top to the dimensions shown in the diagram below. The cut edges of the aperture should be sealed with paint or varnish to prevent any ingress of moisture.



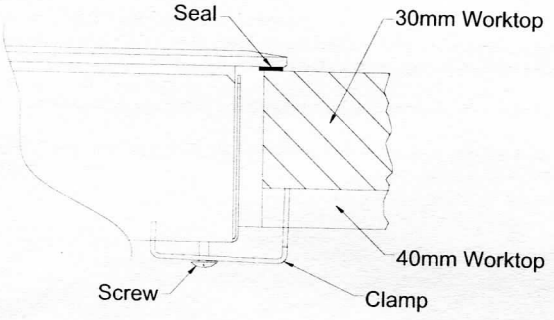
A small radius is permissible in each corner of the cutout.

Fitting the hob

Apply the self adhesive seal to the underside edges of the hob glass. For best results, the seal should be adhered along each side in turn, as close to the edge as possible, and trimmed at each corner, taking care to ensure a neat join.

Place the hob in the aperture, checking that the hob glass is covering the worktop along all four sides. Set the front edge of the appliance parallel with the front of the worktop. Locate and attach the two securing clamps to the front and rear underside of the hob, using the screws provided. Tighten the screws so that the hob is pulled down firmly against the worktop, thus ensuring a good seal.

Note that the clamps are reversible to suit either 30mm or 40mm thick worktop. For thicker worktops, the clamps may be trimmed to suit.



Installing your Induction hob

Connecting the hob

For your own safety, we recommend that your hob is connected by a competent electrician. The installation must comply with current I.E.E. Wiring Regulations.

WARNING! THIS APPLIANCE MUST BE EARTHED!

The hob must be connected to the correct electrical supply as stated on the voltage label, located on the underside of the product, through a suitable double-pole control unit having a minimum contact separation of 3mm in all poles. We recommend that the circuit is rated to 32 Amps. The appliance is supplied with a rubber insulated twin and earth cable with a conductor size of 2.5mm ^{2} to connect the hob to the mains supply. If replacement is ever necessary, it must be with cable of equivalent specification.

The mains cable should be connected to the supply wall plate as follows,

- Live (Brown) to terminal (L) (Red wire from supply)
- Neutral (Blue) to terminal (N) (Black wire from supply)
- Earth (Green/Yellow)to terminal ⏚

If the supply cable is damaged, it must be replaced by a Belling service agent or similarly qualified persons to avoid hazard.

In the event of cable replacement being necessary, access to the cable connections is gained by removing the four screws on the sides of the appliance which retain the ceramic hob glass.

Allow sufficient cable length for the hob to be removed for maintenance, but ensure that the cable is looped well to the back of the cabinet and is kept clear of the base of the hob.

Ceramic glass conditioning

Before using the hob for the first time, clean the hob surface with Belling Ceramic Hob Cleaner and Conditioner provided. This applies a thin protective film to the hob, making it easier to clean and prolong its life. If you require further Belling Ceramic Hob Cleaner and Conditioner, please call 0870 458 9961 and quote ref. 082696780.

For your safety

When used properly your Belling built-in hob is completely safe, but as with any electrical appliance there are some precautions you must take in its use.

WARNING! **If any crack should appear on the hob, isolate the hob immediately from the mains supply. Do not use any part of the hob but contact your Belling Service Agent.**

Never..

- Never allow anyone except an authorised Belling Service Agent to service or repair your hob.
- Never remove any part of the hob other than those intended in normal use, or attempt to modify the appliance in any way.
- Never use the cooker for commercial catering. It is designed for domestic use and for cooking food only.
- Never allow young children to operate or play with the cooker, as surfaces can get hot while in use.
- Never allow children to sit or stand on any part of the appliance.
- Never store items above a hob that children may attempt to reach.
- Never use a chip pan or deep fat fryer more than 1/3 full of oil, or use a lid while frying, and do not leave a fryer unattended while cooking.
- Never place materials which might catch fire, such as tea towels on the hob, even when the appliance is not in use.
- Never allow aluminium foil or plastic to touch any cooking zone when it is hot.
- Never store anything which might catch fire in a cupboard immediately below the hob.
- Never heat unopened containers.
- Never place flammable or plastic items on or near the hob.
- Never dry clothes on the hob.
- Never store flammable liquids, aerosols, etc. in adjacent cabinetry.
- Never use large preserving pans or fish kettles across two hotplates as this will damage the hob.
- Never wear garments with long flowing sleeves whilst cooking.
- Never use the hob as a worksurface, as damage to the ceramic glass may occur.
- Never drag or slide utensils across the hob surface, as this may result in scratches in the ceramic glass.
- Never place metal cooking utensils, cutlery or other metal objects on the hob during use, as they may become hot if they are near a heating zone and subsequently within its magnetic field.
- Never use steam cleaners on your appliance.

Always..

- Always take care when touching any part of the hob which may be hot.
- Always keep your hob clean, as a build-up of grease or fat from cooking may be a fire hazard.
- Always switch off at the mains supply and allow the appliance to cool before cleaning your hob.
- Always supervise children and pets whilst cooking
- Always use suitable pans for the hob, and make sure that they are stable.
- Always keep handles away from the edge of the hob. For added safety you should consider using a suitable hob guard.
- Always make sure that all the controls are switched off and locked when you finish cooking.
- Always remember that your hob may stay hot for a time even after you have finished cooking.

Choosing your Cookware

Choice of pans

The following pans are suitable for use on induction hobs,

- Pans in enamelled steel, with or without non-stick coating
- Cast iron pans – to avoid damage to the ceramic glass surface, try to use pans with an enamel base. If a pan without an enamelled base is to be used, avoid sliding it across the hob top.
- Stainless steel pans suitable for induction – most stainless steel pans are compatible with induction hobs, but some have copper bases which are generally not.
- Aluminium pans with induction compatible bases – select pans with a thick base.

The following are incompatible with induction; Glass, ceramic or earthenware pans, aluminium pans (unless they have a special base), copper pans, some non-magnetic steel pans. When purchasing new cookware, please refer to the manufacturers documentation which will state whether the utensil is suitable for induction or otherwise.

To check if a pan is suitable for induction, place it on a heating zone set on power setting **4**; If the energy indicator stays fixed, your pan is compatible. If the indicator flashes it is not compatible. Alternatively, try a magnet against the pan base. If it sticks, the pan is compatible.

General advice for selecting suitable cookware

- When buying new pans, always refer to the pan manufacturer's guidelines
- For best results and energy efficiency, use flat bottom pans.
- Always using pans which are large enough to prevent spillage, especially when deep frying.

Safety requirements for deep fat frying

IMPORTANT – As with any cooking appliance there could be some fire risk attached to the heating of oil, particularly for deep fat frying, cooking utensils containing oil **must not be left unattended** (eg. to answer the telephone) on or in close proximity to the cooking zones. To minimise the risks inherent with deep fat frying, we recommend the following;

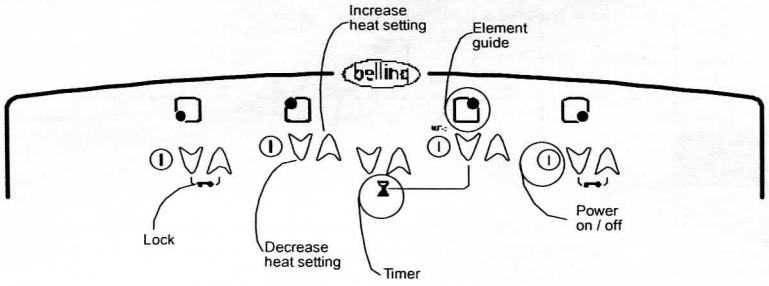
1. Use a deep pan, large enough to completely cover the appropriate heating area.
2. Never fill the pan more than one-third full of fat or oil.
3. Never leave oil or fat unattended during the heating or cooking period.
4. Do not try to fry too much food at a time, especially frozen food. This only lowers the temperature of the oil or fat too much, resulting in greasy food.
5. Always dry food thoroughly before frying, and lower it slowly into the hot oil or fat. Frozen foods, in particular, will cause frothing and spitting, if added too quickly.
6. Never heat fat, or fry, with a lid on the pan.
7. Keep the outside of the pan, clean and free from streaks of oil or fat.

In the unfortunate event of a chip pan fire

1. Switch **Off** the electricity supply.
2. Smother flames with a fire blanket or damp cloth.
3. Leave the pan to cool for at least 60 minutes before moving. Burns and injuries are almost invariably caused by picking up the burning pan and rushing outside with it.

Using An Induction Hob

Controls



When the hob is first switched the keyboard will illuminate **0** in its heating zone displays and **Co** in its timer display. The displays will go out after 30 seconds or as soon as any touch pad is used. This is the controller testing and calibrating itself.

To switch on

1. Touch the select pad denoting the required heating zone. The appropriate energy level display will flash **0**.
2. Immediately touch pad △ for the element selected. Each touch of the pad raises the energy level by 1, up to a maximum of 9. Alternatively the pad can be held, in which case the energy level will run up to 9 by itself. Note that the display will flash if a suitable pan is not positioned on the appropriate heating zone. Current will not be applied to the induction generators whilst the display is flashing. If an energy level is not selected within 7 seconds of selecting a heating zone, the command will be cancelled.
3. To decrease the energy level touch ▽ .
4. To set additional elements repeat steps 3 and 4.

To switch off

To switch off an element, touch the select pad denoting the heating zone to be switched off. The appropriate energy level display will turn off.

Please note that the left hand and right hand pairs of generators share 2800W between each pair. This means that using higher settings on one cooking zone limits the energy level possible on its twin.

Hob Hot Warning

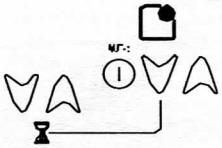
When each zone is switched off after use, **H** will flash on the energy level indicator, to indicate that the ceramic glass is still hot. This will continue until the hob glass has cooled sufficiently to be safe to touch, around 50°C.

CAUTION! If the electricity supply to the hob is interrupted or switched off following use, the H hob hot indicators will not appear when the electricity supply is reinstated, despite the heating zones potentially still being dangerously hot to touch.

Using An Induction Hob

Timer

The right rear heating zone, marked AUTO, is connected to a countdown timer, which can be used to switch the heating zone off automatically. The timer features a maximum duration of 99 minutes.

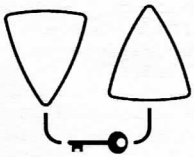


To set a countdown duration, first set an energy level for the hotplate, then touch △ on the timer, and adjust to desired duration. To cancel a countdown duration, return the timer to **0**.

At the end of the countdown, the appliance will beep to alert the user. This is cancelled by touching either pad on the timer.

Safety Lock

It is possible to lock the heating zone controls and timer against accidental operation. Your induction hob features two electronic locks which allow all or half of the appliance to be locked when not in use or during use to eliminate accidental adjustment.



To lock either side of your hob, touch and hold both △ and ▽ pads for 5 seconds on pads marked as above. **o** will appear in the energy level display to indicate the lock has been applied. To lock the opposite side, repeat the procedure above. If a heating zone is in use at the time, the display will revert to showing energy level.

The hob is unlocked by applying the same method.

We recommend that the hob is locked whenever it is not in use, especially if children are likely to be present.

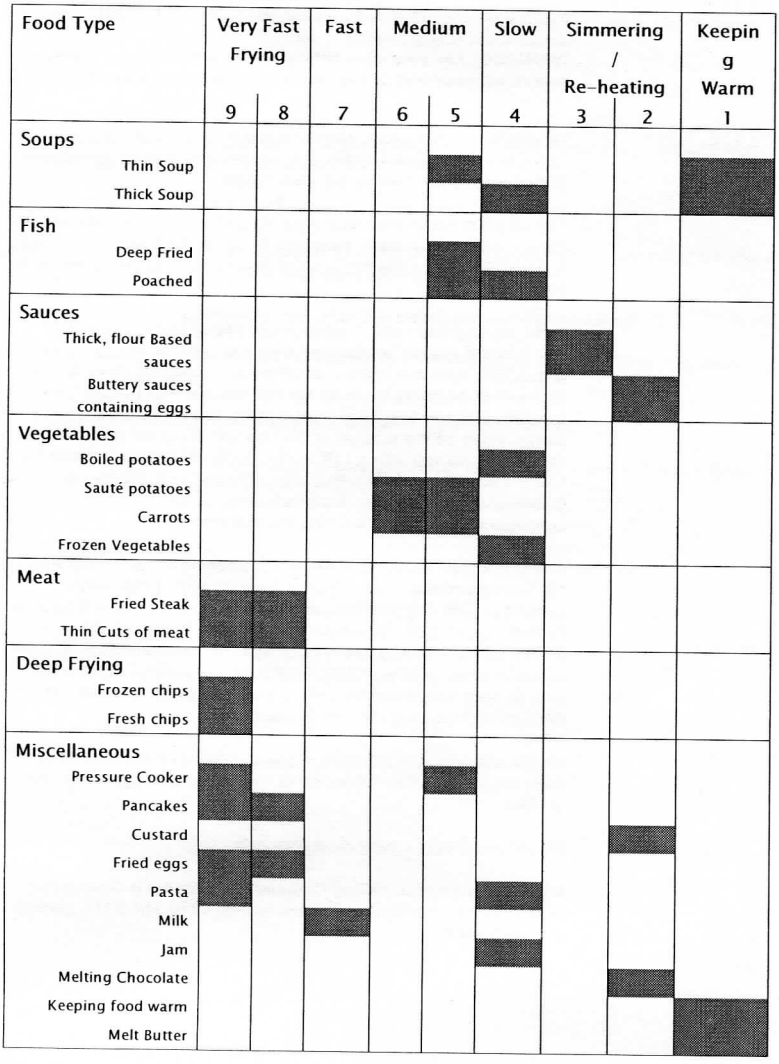
CAUTION! If the electricity supply to the hob is interrupted or switched off following use and locking, the hob will not be locked when the electricity supply is reinstated.

Your hob also features an operational time limiter, which prevents heating zones being left on accidentally. The time limit varies according to energy level, i.e.

1 to **4** - 8 hours
5 to **7** - 2 hours
8 to **9** - 1 hour

If the operational time limiter switches off the heating zone, the energy level display will show **A**, which is cancelled by touching any pad appropriate to that heating zone.

Cooking Guide



Note: Exact energy setting will depend on quality of cookware used and quantity of food being prepared. It may be necessary to adjust setting to suit.

Care of Your Hob

In the interests of both safety and hygiene your Belling hob needs to be kept clean. A build-up of grease or fat from cooking may cause a fire hazard in extreme cases.

WARNING! For your own safety, we recommend you always switch off your hob at the mains supply before cleaning.

Ceramic Hob

WARNING! If any crack should appear on the hob, isolate the hob from the mains supply. Do not use any part of the cooker but contact your Belling Service Agent.

The ceramic hob is very hard wearing and with normal care should remain in good condition. However, it is important that any spillage is dealt with before the hob is used again, otherwise it will become baked on.

Once the hob has cooled, remove any heavy spillage or soiling with a metal spatula or scraper (A Belling Ceramic Hob Scraper Kit is available from our spares department, quoting ref. 082606781), then we recommend cleaning the hob surface with Belling Ceramic Hob Cleaner and Conditioner on a damp cloth to remove any marks. Wipe off the residue of the cleaner with a soft damp cloth and polish the hob with a soft lint-free cloth. It is important that the hob is cleaned regularly with Belling Ceramic Hob Cleaner & Conditioner as it provides a protective film to keep the hob in good condition and assists in keeping the hob clean.

Whilst it is recommended that normal cleaning is carried out when the hob has cooled, if jam, fruit or anything with a high sugar content is spilled on the hob, or plastic or aluminium is melted onto the hob, clean it off immediately, as damage to the hob can result. Switch off the hob and use a metal spatula, palette knife or scraper to remove the spillage. **TAKE CARE**, as the spillage and the hob may be very hot. When the hob has cooled, clean as usual with Belling Ceramic Hob Cleaner & Conditioner.

Do not use scouring powders or paste, wire wool scouring pads, or oven cleaners on the hob as these can cause damage to the hob surface.

Do not use steam cleaners on your hob.

If you require further Belling Ceramic Hob Cleaner & Conditioner please contact our Spares Department on 0870 458 9961, quoting ref. 082606780.

Troubleshooting

Pans make a noise during cooking!

This can take the form of buzzing, clicking and vibration felt. This is due to the energy passing through the cookware, and is quite normal.

The hob makes a clicking sound!

This normally occurs when two elements on the same side of the hob are being used simultaneously. It is due to the electronic controls alternating current supply between the two generators.

The top of the hob feels slightly warm, even when not in use!

The integral electric transformer required to supply the hob electronics generates a small amount of heat, even when the hob is not in use.

The cooling fan continues to run after the hob has been switched off!

This is intended to cool the electronic components, to maximise their long term reliability.

The energy level indicator flashes, even with a pan in position!

This is either due to the pan being unsuitable for induction hobs or it is too small (>12cm or 5") in diameter to be detected.

Service

Calling for Service

Please consult your retailer in the first instance. If you experience difficulty contact Belling Appliances, After Sales Division.
Remember that you may be charged for the visit (even during the guarantee period) if nothing is found to be wrong with the appliance, so always check the instructions to make sure that you have not missed anything.

Belling Customer Care Centre
Tel: 0870 444 9939 (all calls will be charged at local rate)

Before contacting a service agent, please note the following details about your cooker:
Model Number _____
Serial Number _____
Date of Purchase _____
Also note your Postcode _____

In order to provide a complete service history for your Belling appliance, please ask the service engineer to record the appropriate details in the chart below.

Date	Nature of Fault	Parts Replaced or Repaired	Authorised Stamp or Signature

Belling, Stoney Lane, Prescott, Merseyside. L35 2XW.

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Issue 1.